

RECIPE

# Tortilla Breakfast Cups with NUTELLA®

Easy

30 min



## INGREDIENTS

**for 1 portion**

1 whole wheat tortilla

Olive oil

1/3 cup ricotta

Pinch of cinnamon

1 tbsp Nutella®

2 tbsp mango, diced

2 tbsp black berries

2 tbsp raspberries

1 tsp pumpkin seeds



**To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!**

## STEPS

- 1 Preheat oven to 325F.
- 2 Using a knife, cut tortilla into a 5x5-inch square. Brush both sides with olive oil and place into a large muffin tin, creating a cup.
- 3 Place in the oven and bake for 12-15 minutes or until crisp and golden. Remove from the oven and let cool.
- 4 In a small bowl, mix ricotta with the cinnamon.
- 5 Fill the cup with the ricotta mixture, then spoon Nutella® on top.
- 6 In another small bowl, gently mix the fruit.
- 7 Garnish the tortilla cup with the mixed fruit, laying some on top and around the dish. Finish with some pumpkin seeds!